

# CHRISTMAS DESSERT *Recipes*



**Wonderful Holiday Temptations!**

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**25** Recipes for



*Christmas  
Desserts*



# Summary

Ernestine Ulmer once said, “Life is uncertain. Eat dessert first.” What a wonderful correlation to the Christmas season when we all make new and wonderful desserts to dot the table of old favorites and family heirloom pies and cakes.

Indeed, you’ll find desserts in this book that will certainly tempt one to have their dessert first – or maybe even in lieu of the meal. We’ve included pies, cakes and miscellaneous recipes that will certainly be pleasing to a crowd or intimate for sharing with a special person. And, we’ve categorized the selection to make it even easier to find exactly what you’re looking for.

We do hope that you will enjoy these recipes, and that they serve your table well.

Enjoy!



# Introduction

The practice of giving or sharing of food with loved ones and friends on special occasions is as old as man himself, almost. Since food means life, the giving of food is a symbol for the sharing of life – thus the gifting of it at Christmas time in the form of desserts or sweet treats of some form.

Since the early 1800s, people have shared cookies at Christmas through exchanges, contests and social gatherings. Still popular today are parties where each attendee brings a dozen cookies for each person in attendance, and when the party ends, everyone goes home with a festive array of their own stash to use over the holidays.

And many Christmas candies have their own alleged histories and tales about their uses, such as the German choirmaster who passed out candy canes to his little choir members to keep them quiet during church services.

Of course, none is more popular (or stretched) than the tale of the Yule Log. In Europe, before the Iron Age or medieval times, Celts and Gaels would celebrate the winter solstice at the end of December with big feasts and large gatherings. They would burn decorated logs that featured pine cones, ivy and holly with berries and anointed with wine and salt. It is believed that the ashes from these logs were spiritual and medicinal; they would guard against evil spirits and cure people of bad winter illnesses. It was even believed that keeping an urn of the ashes on a doorstep would protect the house from lightning. Although these ancient beliefs have long been abandoned, it is still a practice in many homes to bake a Yule Log for Christmas.

Whatever the particular treat that is served at Christmas, each family quickly develops a list of their favorites and who cooks that favorite the best each year. Christmas desserts make a perfect gift for family or friends, and there is no short list of choices to prepare.

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# Apple Pie

The comfort of home

Calories	Fat(g)	Carbs(g)	Protein(g)
67	3	10	1

Preparation Time (Minutes)	Cook Time (Minutes)	Number of Servings/Yield
15	50	8



## Ingredients:

- 2 prepared pie crusts, bought or homemade
- 12 cooking apples, peeled and sliced
- 3/4 cup sugar
- Zest and the juice of 1 lemon
- 1 1/2 teaspoons cinnamon

- 1/2 teaspoon nutmeg
- 1/8 teaspoon cloves
- 2 tablespoons butter, unsalted is best, crumbled
- 1 beaten egg

## **Instructions:**

1. Preheat the oven to 375 degrees. Place one of the pie crusts into a 9-inch, deep dish pie plate.
2. Combine all the other ingredients except the butter and egg in a bowl; mix well and pour into the pie crust in the prepared dish. Dot with the butter pieces.
3. Place the remaining crust over the apples; crimp the edges of the two crusts together and cut a couple of slits in the top crust so steam can escape during cooking. Brush the top crust with the beaten egg, and sprinkle with a little sugar, if desired.
4. Bake the pie for 50 minutes, or until bubbling through the crust slits. Cool for at least a half hour before cutting to serve.



# A Favorite Pecan Pie

Southern favorite in every home

Calories	Fat(g)	Carbs(g)	Protein(g)
117	6	15	2

Preparation Time (Minutes)	Cook Time (Minutes)	Number of Servings/Yield
15	40	8



## Ingredients:

- 1 pre-prepared pie crust (purchased is fine)
- 3 eggs, large
- 1/2 cup sugar
- 1/4 teaspoon table salt
- 3 tablespoons melted butter
- 1 cup corn syrup, dark variety
- 1 teaspoon vanilla

- 2 cups pecan halves, unbroken

## **Instructions:**

1. Place the pie crust into a 9-inch pie dish. Crimp the edges per package directions. Preheat the oven to 350 degrees.
2. Using a whisk, mix together the eggs, sugar, salt, corn syrup, butter and vanilla. Mix very well; pour into the pie crust. Layer the pecans all over the top of the pie.
3. Bake on the lower oven rack for 40 minutes; pie should be completely set when done. If the edges of the crust cook too fast, layer foil over them to prevent burning.
4. Cool the pie on a wire rack for half an hour before serving so that it will firm up more.





# Walnut and Pumpkin Surprise

With cream cheese in the filling

Calories	Fat(g)	Carbs(g)	Protein(g)
222	22	59	8

Preparation Time (Minutes)	Cook Time (Minutes)	Number of Servings/Yield
15	40	8



## Ingredients:

- 2 refrigerated pie crusts
- 1 large egg, beaten
- 1/2 cup brown sugar, light variety, packed tightly
- 1 cup chopped, toasted walnuts
- 3 tablespoons butter
- 1/4 teaspoon vanilla
- 1 can (16 ounces) pumpkin

- 1 package (8 ounces) softened cream cheese
- 3/4 cup additional light brown sugar
- 2 eggs, large
- 2 tablespoons flour, all-purpose
- 1 teaspoon cinnamon
- 1/2 teaspoon each: ground ginger, allspice and nutmeg
- Whipped topping for serving, if desired

## **Instructions:**

1. Roll out 1 of the pie crusts on a flat surface. Use a leaf-shaped cookie cutter to cut out enough leaves the rim the edge of the pie. Brush the leaves with some lightly beaten egg and place on a cooking sheet; set aside until needed.
2. Place the remaining crust into a pie plate measuring 9-inches across; crimp the edges. Preheat the oven to 350 degrees. Bake the leaves for 10 minutes and the pie crust for 6 minutes. Remove them and set aside to cool. Turn the oven up to 425 degrees.
3. With a whisk, mix the 1/2 cup of brown sugar, the walnuts, butter and vanilla together well; spread the mixture across the bottom of the cooled pie crust.
4. Using a mixer, beat the cream cheese, pumpkin, 2 eggs and the 3/4 cup of brown sugar at medium for 2 minutes; add the remaining ingredients and mix another 2 minutes or until well combined. Pour the mixture over the walnut layer in the pie crust. Bake for 15 minutes; reduce the temperature to 350 and bake for another 30 minutes or until the whole pie is set.
5. Cool for 15 minutes; arrange the “crust leaves” around the edge of the pie and serve warm or cool with whipped topping, if using.



# Crumbling Cherry Pie

Uses jarred cherries, not cherry pie filling

Calories	Fat(g)	Carbs(g)	Protein(g)
390	16	59	3

Preparation Time (Minutes)	Cook Time (Minutes)	Number of Servings/Yield
15	45	8



## Ingredients:

- 1 jar of pie cherries packed in water
- 3/4 cup white sugar
- 3 tablespoons cornstarch
- 1/2 teaspoon salt
- 1/3 cup each: all-purpose flour, brown sugar, rolled oats and walnuts
- 1/2 teaspoon cinnamon
- 3 tablespoons butter, cold
- 1 pie crust, 9-inches, pre-baked

## Instructions:

1. Preheat the oven to 425 degrees. Drain the cherries, reserving 1/3 cup of the water.
2. Mix together the cherries, sugar, salt, cornstarch and cherry water in one bowl.
3. In another bowl, mix all the dry ingredients together with a whisk; cut the butter into the dry ingredients with your fingers or pastry cutter until the mixture is crumbly (this is the topping).
4. Pour the cherry mixture into the baked crust; sprinkle the topping mixture evenly over the cherries.
5. Bake for 15 minutes at 425 degrees; lower the temperature to 350 degrees and bake for 30-35 minutes or until the topping is golden brown.
6. Cool the pie for about 15 minutes and serve warm.





# Chocolate Pear Tart

With hazelnuts and almond

Calories	Fat(g)	Carbs(g)	Protein(g)
302	19	27	5

Preparation Time (Minutes)	Cook Time (Minutes)	Number of Servings/Yield
45	30	12



## Ingredients:

### For the crust:

- 1 1/4 cups flour, all-purpose
- 1/3 cup hazelnuts, ground
- 1/4 cup brown sugar, packed
- 1/8 teaspoon salt
- 1/2 cup butter, cubed and cold
- About 4 tablespoons iced water

### For the filling:

- 3 eggs, separated yolk from white

- 1/3 cup each: softened butter and packed brown sugar
- 1/2 teaspoon almond extract
- 1 cup ground hazelnuts (additional)
- 2 tablespoons cocoa powder
- 6 pear halves, canned, drained very well and sliced
- 2 tablespoons warm honey
- Powdered sugar as needed

## Instructions:

1. *Make the crust:* Mix the flour, hazelnuts, brown sugar and salt together well; using a pastry cutter or your fingers, add the butter and crush to form a crumble. Add the iced water a spoon at the time and stir with a fork until the dough forms a ball or sticks together when pressed. Shape the dough into a round shape; wrap in plastic wrap and chill for 30 minutes. On a floured surface, roll out the dough to fit a 9-inch tart pan. Trim the pastry even with the sides of the pan and prick the bottom with a fork. Chill while making the filling.
2. *Make the filling:* Cream together the brown sugar and butter until creamy. Add the egg yolks and almond flavoring; beat in the hazelnuts and cocoa powder. Set aside. Whip the egg whites to a stiff peak consistency; fold the whites into the hazelnut mixture one-third at a time until all the whites are mixed in. Spread the mixture into the bottom of the prepared crust; arrange the pear slices of the top in any desired shape.
3. Preheat the oven to 350 degrees. Bake the tart on the lower rack for 35 minutes or until the crust is golden and the filling is set. Brush the pie with warm honey and sprinkle with powdered sugar before serving.



# Raspberry Ribbons

**An elegant pie to serve for Christmas – but very easy to make**

Calories	Fat(g)	Carbs(g)	Protein(g)
365	22	38	4

Preparation Time (Minutes)	Chill Time (Minutes)	Number of Servings/Yield
20	1 1/2 hours total	6



## Ingredients:

- 2 packages of cream cheese, 3 ounces each, softened
- 1/2 cup powdered sugar
- 1/8 teaspoon salt
- 1 cup whipping cream, whipped
- 1 9-inch, deep dish pie crust, baked (or use graham cracker crust)
- 1 package raspberry jello (3 ounces size)
- 1 tablespoon lemon juice
- 1 1/4 cups water, boiling
- 10 ounces thawed, frozen raspberries in syrup

## Instructions:

1. Beat the cream cheese, salt and sugar together until it is smooth; fold in the whipped cream until well-blended. Spread half of the mixture in the prepared pie shell; chill for 30 minutes, uncovered.
2. Dissolve the raspberry jello in the boiling water; add the raspberries and lemon juice and mix well. Gently spoon one-half of the mixture over the cream cheese layer in the pie crust; chill for another 30 minutes or until set.
3. Gently spread the remaining half of the cream cheese mixture over the raspberry jello layer; chill for another 30 minutes.
4. Easily pour the remaining raspberry jello mixture over the final cream cheese layer and chill until firmly set, about another 30 minutes.
5. Serve with dollops of whipped topping with fresh raspberries around the edges of the pie, if desired.





# Bacon and Walnut Pie

Proof that everything is better with bacon!

Calories	Fat(g)	Carbs(g)	Protein(g)
185	18	4	4

Preparation Time (Minutes)	Cook Time (Minutes)	Number of Servings/Yield
15	60	10



## Ingredients:

- 2 eggs at room temperature, large sized
- 1/2 cup butter, browned and cooled
- 1/4 cup white sugar
- 1/2 cup brown sugar, light variety, packed in the cup
- 1/4 cup maple syrup, any brand
- 1 tablespoon each: flour and milk
- 1 teaspoon vanilla
- 2 cup chopped walnuts
- 5 pieces of bacon, cooked and crumbled
- 1 prepared pie crust

## **Instructions:**

1. Preheat the oven to 400 degrees. Layer the pie crust in a pie dish and cook for 6 minutes.
2. Beat the eggs in a large bowl until foamy; stir the browned butter, both sugars and the syrup into the egg mixture, whisking until completely combined.
3. Stir the flour, milk and vanilla into the butter mixture; add the walnuts and bacon and stir to coat well.
4. Pour the pie mixture into the shell; bake for 10 minutes. Reduce the oven temperature to 325 degrees and bake for 45 minutes or until there is no more jiggle in the center of the pie.
5. Cool the pie completely before slicing or overnight in the refrigerator.



# Bourbon Pie

Chocolate, pecans and bourbon – yummy!

Calories	Fat(g)	Carbs(g)	Protein(g)
537	32	58	7

Preparation Time (Minutes)	Cook Time (Minutes)	Number of Servings/Yield
15	60	8



## Ingredients:

- 2 large eggs, at room temperature
- 1/4 cup white sugar
- 1/2 cup brown butter, cooled
- 1 cup brown sugar
- 1 tablespoon each: milk, flour and bourbon
- 1 teaspoon vanilla
- 2 cups chopped pecans
- 4 ounces chopped chocolate, dark variety
- 1 pie crust for 9-inch pie

## Instructions:

1. Preheat the oven to 400 degrees. Layer the pie crust in a pie dish and cook for 6 minutes.
2. Beat the eggs in a large bowl until foamy; stir the browned butter, both sugars and the syrup into the egg mixture, whisking until completely combined.
3. Add the flour, bourbon, milk and vanilla; whisk well. Stir in the chocolate and pecans until thoroughly mixed. Pour the mixture into the pie shell.
4. Bake for 10 minutes. Lower the oven temperature to 325 degrees; bake for about 45 minutes or until the center is firmly set. Cool completely before slicing.





# Granny's Chocolate Pie

Packed with goodness

Calories	Fat(g)	Carbs(g)	Protein(g)
589	18	55	9

Preparation Time (Minutes)	Cook & Chill Time (Minutes)	Number of Servings/Yield
15	20 min/overnight	8



## Ingredients:

- 1 chocolate or regular pie crust for 9-inch pie dish
- 6 ounces semisweet chocolate, chopped
- 2 tablespoons butter
- 3 cups milk, whole
- 4 egg yolks
- 2/3 cup sugar
- 3 tablespoons cornstarch, dry
- 2 tablespoons cocoa powder, unsweetened
- 1 teaspoon vanilla
- Whipped topping (recipe below)

## Instructions:

1. *Prepare the crust:* Prick the bottom and sides of pastry with a fork. Line crust with a double layer of foil. Bake in a 425 degrees F oven for 10 minutes. Remove foil and bake for 8 minutes more or until set and dry. Remove from oven and cool completely.
2. *Prepare the filling:* Mix the chocolate and butter in a bowl and set aside. Heat the milk until steam rises – DO NOT BOIL – about 2 minutes.
3. Whisk 2/3 cup sugar, cornstarch, egg yolks and 2 tablespoons cocoa together in a bowl – the mixture will be thick.
4. Slowly whisk 2 cups of the warm milk into the egg mixture being careful not to “cook” the eggs. Add this mixture to the rest of the milk in the pot. Cook, stirring constantly, until the mixture comes to a boil; cook for 30 seconds.
5. Pour the entire mixture over the chocolate/butter mixture and let stand for about 3 minutes to melt the chocolate and butter.
6. Add the vanilla to the chocolate mixture and stir well. Pour into the prepared crust; cover with plastic wrap by laying it directly onto the surface. Chill for about 4 hours minimum or overnight; the filling should be well set.

## Whipped Topping

- 1/2 cup sour cream
- 1/2 cup heavy cream, cold
- 1/2 teaspoon vanilla
- 1/4 cup powdered sugar

Beat all the ingredients together with a mixer until stiff peaks form, about 5 minutes on HIGH. Serve immediately or store in the refrigerator.



# Frozen Mud Pie

Chocolate and coffee – two great friends

Calories	Fat(g)	Carbs(g)	Protein(g)
481	31	48	12

Preparation Time (Minutes)	Freezing Time (Minutes)	Number of Servings/Yield
30	6	10



## Ingredients:

### For the crust:

- 2 1/4 cups crushed chocolate cookies, sandwich variety with white filling
- 1 cup melted butter
- 1 tablespoon instant coffee

### For the filling:

- 1 cup whipping cream, unwhipped
- 1 additional tablespoon instant coffee
- 1 pint each: coffee and chocolate ice cream, softened
- 3 tablespoons very strong coffee or coffee flavored liqueur

- 1 1/2 tablespoons brandy (optional, but better with)

For toppings when served:

- 1/3 cup chocolate syrup (any brand)
- 1/4 cup pecans, chopped
- 1/2 cup whipped cream

## **Instructions:**

1. *Make the crust:* Combine the crushed cookies, 1 tablespoon of coffee granules and the butter together very well. Press the mixture into a 9-inch pie plate; cover well. Freeze for 20 minutes.
2. *Make the filling:* Whip the 1 cup of whipped cream and the 1 tablespoon of instant coffee until stiff peaks form, about 5 minutes on HIGH speed.
3. In a separate bowl, beat the two ice creams, the brandy and the coffee (or liqueur) together until just slightly combined; fold in the whipped cream mixture until well blended. You may have to chill the mixture a little in order for it to form a slight mound.
4. Spoon the filling into the frozen crust and freeze for 6 hours or overnight. Remove the pie from the freezer about 30 minutes prior to serving and garnish the pie with the toppings listed above. Let it sit so slicing will be easier.



# Peppermint Christmas Cake

As delicious as it is beautiful

Calories	Fat(g)	Carbs(g)	Protein(g)
496	24	68	4

Preparation Time (Minutes)	Cook Time (Minutes)	Number of Servings/Yield
15	40	6



## Ingredients:

- 1 boxed white cake mix (any brand)
- 1 1/2 sticks of softened butter
- 8 cups confectioner's sugar
- 1/3 cup milk, 2% if fine
- 2 teaspoons peppermint flavoring
- Red or pink food coloring, optional
- Peppermint candy to decorate the cake

## Instructions.

1. Prepare 2 cake layers with the cake mix according to package directions. Cool the layers completely before frosting and decorating.

2. *Make the frosting:* Beat  $\frac{3}{4}$  cup of the softened butter until smooth; slowly add 2 cups of the powdered sugar a little at the time so it is absorbed by the butter.
3. Slowly stream in the milk, alternately with the remaining powdered sugar; add the peppermint extract and beat well until the icing is very smooth. Add any food coloring you're using and beat until the color is solid.
4. Using a sharp serrated knife, cut each cake layer in half to form 4 layers total. Ice between the layers and on the top and sides using all the icing.
5. Decorate the cake using peppermint candies and your choice of design.





# Cranberry and Orange Buttercream Cake

**This cake is absolutely out of this world!**

Calories	Fat(g)	Carbs(g)	Protein(g)
507	21	79	3

Preparation Time (Minutes)	Cook Time (Minutes)	Number of Servings/Yield
45	0	10



## Ingredients:

- 3 white cake layers (made per mix or from scratch)

### For the filling:

- 1 jar (12 ounces) cherry preserves
- 3/4 cup sugar
- 1/4 cup orange juice
- 3 1/2 cups fresh cranberries (not dried)

### For the Buttercream Icing:

- 1 cup softened butter
- 1 package (8 ounces) softened cream cheese

- 1/4 teaspoon salt
- 1 package (2 pounds) powdered sugar
- 2 tablespoons orange juice
- 1 teaspoon vanilla
- 1 1/2 tablespoons milk (or as needed)

## **Instructions:**

1. *Make the filling:* In a saucepan, combine the filling ingredients, using only 3 cups of the cranberries. Boil for 5 minutes or until the cranberries open (pop). Pour 1 cup of the mixture into a bowl and stir in the remaining 1/2 cup of whole berries (this bowl of filling will be used for the top of the cake). Pour the rest of the cranberry filling into another bowl (this will go between the layers). Cover both bowls and chill about 8 hours to firm.
2. *Make the Buttercream Icing:* Beat the butter, cream cheese and salt together for 2 minutes or until very creamy. Add the powdered sugar alternately with the orange juice; beat until blended after each addition. Stir in the vanilla; add a tablespoon or so of milk to thin down the consistency until right for spreading.
3. *Assemble the cake:* Place one of the cake layers on the serving dish; spoon 1 1/2 cups of the buttercream into a ziplock bag or pastry bag. Pipe a circle of frosting around the outside edge of the cake layer; spread 1/2 of the filling without whole berries within the circle of icing; repeat with the second layer. Top with the third layer, pipe a circle of icing and fill in the circle with the whole cranberry filling. Ice the sides of the cake with the remaining icing.



# Gingerbread Cake

Old favorite with new taste

Calories	Fat(g)	Carbs(g)	Protein(g)
101	4	14	1

Preparation Time (Minutes)	Cook Time (Minutes)	Number of Servings/Yield
30	20	10



## Ingredients:

- 3 3/4 cups flour, all-purpose
- 1/2 cup chopped ginger, crystallized
- 2 teaspoons each: baking powder and baking soda

- 1 teaspoon cinnamon
- 3/4 teaspoon salt
- 1/4 teaspoon cloves, ground
- 1 cup softened butter
- 1 1/2 cups packed brown sugar, light variety
- 3 separated large eggs
- 1 1/2 cups brewed coffee, hot and strong
- 3/4 cup molasses
- Buttermilk Frosting (recipe below)

## **Instructions:**

1. Preheat the oven to 350 degrees. Grease and flour 3 round cake pans (8-inches); set aside.
2. Process all the dry ingredients, including the ginger, in a food processor for 1 minute; set aside.
3. With a mixer, beat the butter until it is creamy; add the sugar and beat until it is fluffy.
4. Add the egg yolks individually, beating well after each one is added.
5. Mix the coffee and molasses together.
6. Mix the flour mixture and butter mixture together, alternating with the coffee mixture, and beat on low just until they are well blended.
7. Beat the egg whites until stiff peaks are formed; fold the whites into the batter a little at a time until all of them are incorporated.
8. Spoon the batter into the prepared pans; bake for 20 minutes or until tester comes out cleaned. Cool in pans for 10 minutes and on racks until ready to frost.

## **Buttermilk Frosting**

- 1 cup soft butter
- 2 pound package of powdered sugar
- 6 tablespoons of buttermilk, or as needed
- 2 tablespoons lemon juice
- 1 teaspoon vanilla
- 1/8 teaspoon of salt

Beat the butter for 1 minute; add powdered sugar alternately with the buttermilk. Beat on LOW until blended; add the lemon juice, salt and vanilla, and beat to desired consistency.



# Pecan and Caramel Heaven

Made with Pecan Pie Filling between the layers – yummy!

Calories	Fat(g)	Carbs(g)	Protein(g)
340	15	14	4

Preparation Time (Minutes)	Cook Time (Minutes)	Number of Servings/Yield
40	25	10



## Pecan Pie Cake:

- 1/2 cup each: softened butter and good shortening
- 2 cups of sugar
- 5 large eggs, separated white and yolks
- 1 tablespoon vanilla
- 2 cups all-purpose flour, stirred with a fork to sift
- 1 teaspoon baking soda
- 1 cup buttermilk (Make it: 1 tablespoon white vinegar mixed with 1 cup milk)
- 1 cup finely chopped pecans, toasted is best



## **Instructions:**

1. Beat the butter and shortening together on medium until the mixture is light and fluffy, about 5 minutes. Gradually add the sugar while beating for another 5 minutes; mixture should be very fluffy.
2. Add the egg yolks singly, beating until each one is incorporated; stir in the vanilla.
3. Mix together the flour and baking soda with a fork. Add the flour and buttermilk to the batter alternately, combining on low speed of the mixer after each addition; stir in the pecans.
4. Preheat the oven to 350 degrees; grease and flour 3 round cake pans (9-inches); set aside. Beat the egg whites to the firm peak stage; fold into the batter in 3 parts just until well blended. Pour into the prepared pans and bake for 25 minutes. When done, cool in pans for 10 minutes and completely on wire racks.

## **Pecan Pie Filling**

- 1/2 cup packed dark brown sugar
- 3/4 cup dark corn syrup, not light
- 1/3 cup dry cornstarch
- 4 egg yolks (reserve whites for another use)
- 1 1/2 cups half-and-half cream
- 1/8 teaspoon salt
- 3 tablespoons butter, room temperature for easier whisking
- 1 teaspoon vanilla
- 1 cup chopped pecans
- 1 cup flaked coconut, sweetened or unsweetened

## **Instructions:**

1. Whisk the first 6 ingredients in a saucepan until smooth; bring to a boil and whisk constantly. Boil for 1 minute (mixture should be thickened) Remove from the heat and whisk in the butter and vanilla until completely combined and butter is melted. Chill for 20 minutes. Stir in the pecans and coconut; spread evenly between the cake layers when cooled.
2. Frost the cake with Cream Cheese Icing, canned or homemade.



# Appomattox Pound Cake

Said to be the favorite cake of Robert E. Lee

Calories	Fat(g)	Carbs(g)	Protein(g)
109	3	18	2

Preparation Time (Minutes)	Cook Time (Hours)	Number of Servings/Yield
25	1 1/4	12



## Ingredients:

- 1 cup softened butter (do not substitute)
- 1/2 cup good quality shortening
- 3 cups sugar
- 6 eggs, large ones
- 3 cups flour (all-purpose)
- 1/2 teaspoon baking powder (not baking soda)
- 1/8 teaspoon salt
- 1 cup milk (any variety)
- 2 teaspoons each: orange zest and lemon zest
- 1/4 cup lemon juice

For the glaze:

- 2 cups confectioner's sugar
- 3 tablespoon orange juice, or as needed
- 2 teaspoons each: orange zest and lemon zest

**Instructions:**

1. Preheat the oven to 325 degrees. Grease and flour a large tube or Bundt pan (10-inches); set aside.
2. Cream the butter and shortening together until very creamy, about 5 minutes. Beat in the sugar gradually for about another 5 minutes or until very light and fluffy. Add the eggs individually, beating well after each one.
3. Combine all the dry ingredients and stir well with a fork; add to the egg mixture alternately with the milk. Beat only until each addition is well combined into the batter.
4. Add the orange and lemon zests along with the lemon juice and beat for 1 minute to combine.
5. Pour into the prepared pan and bake for 1 hour, test for doneness, and bake another 5 or 10 minutes until done. Do not overcook or the cake will be dry. Cool in pan for 10 minutes, then on wire rack for about an hour.
6. *Make the glaze:* With a whisk, combine all the ingredients and beat until of a spreading consistency. Pour the glaze over the cooled cake.



# Noel Cake

A great little fruitcake

Calories	Fat(g)	Carbs(g)	Protein(g)
215	8	32	3

Preparation Time (Minutes)	Cook Time (Hours)	Number of Servings/Yield
20	1	8



## Ingredients:

- 1 jar each: red and green maraschino cherries, drained and chopped
- 1/2 cup softened butter
- 1 1/3 cups white sugar
- 3 eggs, large ones
- 1 1/2 cups flour, all-purpose
- 1/8 teaspoon baking soda (not baking powder)
- 1/2 teaspoon table salt
- 1/2 cup sour cream, plain
- 1/2 teaspoon vanilla

## Instructions:

1. Beat the butter until creamy; gradually add the sugar to the butter and beat until light and very fluffy.

2. Add the eggs singly, beating until the yolk is no longer visible.
3. Mix the dry ingredients together with a fork; add the chopped cherries to the flour and stir again. Preheat the oven to 325 degrees; grease and flour a 5x9-inch loaf pan.
4. Add the flour mixture and the sour cream to the egg mixture, blending after each. Stir in the vanilla.
5. Pour the batter into the prepared pan and bake for 1 hour in the center of the oven (or until tester comes out clean).
6. Cool the cake in the pan for about 10 minutes; remove to a wire rack and cool completely.
7. If desired, soak the cake with 1/4 cup of brandy, wrap tightly in foil and store in the refrigerator for up to three weeks.





# Velvety Cheesecake

Red Velvet heaven

Calories	Fat(g)	Carbs(g)	Protein(g)
460	29	47	6

Preparation Time (Minutes)	Cook Time (Hours)	Number of Servings/Yield
30	1 3/4	10



## Ingredients:

### For the crust:

- 1/4 cup melted butter
- 1 1/2 cups chocolate graham cracker crumbs, or more if needed
- 1 tablespoon sugar

### For the cheesecake:

- 24 ounces of cream cheese, softened
- 1 1/2 cups sugar
- 4 eggs, beaten

- 3 tablespoon cocoa, unsweetened
- 1 cup sour cream
- 1/2 cup buttermilk (whole variety)
- 2 teaspoons vanilla
- 1 teaspoon white vinegar
- 2 whole bottles of red food coloring, 1 ounce each

For the topping:

- 1 package (3 ounces) softened cream cheese
- 1/4 cup softened butter
- 2 cups powdered sugar
- 1 teaspoon vanilla

**Instructions:**

1. *Make the crust:* Combine all the crust ingredients together; press into the bottom of a spring form pan, 9-inches in diameter.
2. *Make the cheesecake:* Beat the cream cheese and the sugar together for 1 minute on medium; add the eggs and remaining cheesecake ingredients. Beat just until well combined, about 2 minutes. Pour the batter evenly into the crust. Bake for 10 minutes, then reduce the heat to 300 degrees and continue baking for 1 1/4 hours or until the center of the cheesecake is firm. Turn the oven completely off and run the blade of a knife around the edge of the cheesecake. Leave it to sit in the oven for 30 minutes. Remove the cheesecake from the oven and cool on a wire rack for 30 minutes. Cover and chill for 8 hours or overnight.
3. *Make the topping:* Cream the cheese and butter together for 1 minute on medium or until smooth. Gradually add the confectioner's sugar and vanilla; beat until smooth. Evenly spread the topping around only the top of the cheesecake. Remove the spring form pan and serve.



# Original Tres Leches Cake

One of the most delicious cakes ever!

Calories	Fat(g)	Carbs(g)	Protein(g)
295	10	45	6

Preparation Time (Minutes)	Cook Time (Minutes)	Number of Servings/Yield
20	60	12



## Ingredients:

- 1/2 cup softened butter
- 1 cup sugar
- 7 eggs, separated
- 2 1/2 cups flour, all-purpose
- 1 1/2 teaspoons baking powder (not baking soda)
- 1/2 teaspoon salt
- 1 cup milk, 2% is fine
- 1 teaspoon vanilla
- 1 can (14-oz.) sweetened condensed milk (no substitution)

- 1 can (12-oz.) evaporated milk, not low fat
- 1/2 cup coffee liqueur (Kahlua)
- 1 1/2 cups heavy cream or half and half
- 3/4 cup powdered sugar

## **Instructions:**

1. Preheat the oven to 350 degrees. Spray a 13x9-inch pan with cooking spray; set aside.
2. Beat the butter on HIGH speed until creamy, then add the sugar and continue beating until the mixture is light and fluffy.
3. Add the eggs one at a time, beating after each one. Mix the dry ingredients together.
4. Alternately add the flour mixture and the milk; beat at a low speed until blended after each portion is added. Stir in the vanilla; wash and dry the beaters.
5. Beat the egg whites to the stiff peak consistency; fold them into the batter in 3 portions. Spoon the batter into the prepared pan.
6. Bake for 23 minutes or until a tester comes out clean. Pierce the top of the cake several times with a pick.
7. Whisk the condensed milk, liqueur and evaporated milk together; pour over the cake slowly using about 1/2 of a cup at the time, letting the milk soak into the cake before adding the next portion. Let the cake stand at room temperature for 3 hours; cover and chill overnight or 8 hours.
8. Beat the powdered sugar with the heavy cream for about 5 minutes or until stiff peaks are formed; spread on the cake and serve.



# Tiramisu Layers

Easy, elegant and so delicious!

Calories	Fat(g)	Carbs(g)	Protein(g)
492	31	42	8

Preparation Time (Minutes)	Cook/Chill Time (Minutes)	Number of Servings/Yield
30	30 minutes//4 hours	10



## Ingredients:

- 1/2 cup each: softened butter and good quality shortening
- 2 cups white sugar
- 2/3 cup milk, mixed with 2/3 cup water
- 3 cups flour, all-purpose variety
- 1 tablespoon each: baking powder and vanilla extract
- 1 teaspoon each: salt and almond extract
- 6 egg whites, no yolks

## Instructions:

1. Preheat the oven to 350 degrees; grease and flour 3 cake pans, 8-inches in diameter.
2. Beat the shortening and butter on high speed until the mixture is fluffy; add the sugar and beat again until sugar is absorbed.
3. Mix the dry ingredients together; add to the butter mixture alternately with the milk/water mixture, beating after each addition. Stir in the vanilla and almond extracts.
4. Beat the egg whites to stiff peaks and fold into the batter until all white streaks have disappeared.
5. Spoon evenly into the three prepared pans. Bake for 25-30 minutes or until a tester comes out clean from the center of each layer. Cool in the pans for 10 minutes and then on wire racks for about an hour.
6. Prepare the Coffee Syrup and Mascarpone Frosting and apply each to the cake as directed in each recipe.

## **Coffee Syrup**

- 2/3 cup very strongly brewed coffee
- 1 cup sugar
- 1/4 cup brandy (or white grape juice, apple juice-substitute equal amounts of liquid)

Combine water and sugar; microwave on HIGH for 1 1/2 minutes; stirring twice. Stir in the coffee and brandy; let cool 1 hour before using. Pour the mixture evenly over the cake layers and let it soak in.

## **Mascarpone Frosting**

- 1 container (8-ounces) mascarpone cheese
- 2 teaspoons vanilla
- 1/4 cup confectioner's sugar
- 1 cup whipping cream

Whisk the cheese, vanilla and powdered sugar together; beat the whipping cream to stiff peaks. Fold the cream into the cheese mixture until all streaks have disappeared. Use 1 1/3 cups of the icing on one of the cake layers and the remainder on the other, leaving the side of the cake un-iced, or lessen the amount on each layer and use the remainder to ice the sides.

Chill the cake for the 4 hours listed before serving.





# Figgie Fruit Cake

Changes the opinion of fruit cake

Calories	Fat(g)	Carbs(g)	Protein(g)
129	3	26	2

Preparation Time (Minutes)	Cook//Chill Time (Hours/Hours)	Number of Servings/Yield
25	1//24	12



## Ingredients:

- 2 teaspoons flour, all-purpose

### For the fruit and nuts:

- 1 cup raisins, light or dark
- 2/3 cup currants, dried
- 1/2 cup each: pistachios, dried apricots and dried figs, all finely chopped
- 1 1/2 tablespoons flour, all-purpose

### For the cake:

- 1 cup flour, all-purpose
- 1/2 teaspoon each: baking soda and cinnamon

- 1/4 teaspoon salt
- 1/8 teaspoon nutmeg
- 1/2 cup pure butter
- 2/3 cup brown sugar, packed, light or dark variety
- 2 eggs, beaten
- 1/4 cup rum
- 1 teaspoon orange zest
- Additional 1/4 cup rum for brushing on the finished cake

## **Instructions:**

1. Preheat the oven to 325 degrees. Spray an 8x4-inch loaf baking pan with oil and dust with the 2 teaspoons of flour; set aside.
2. Combine the nut and fruit mixture ingredients in a plastic bag and toss well to coat with flour. This prevents the ingredients from sinking to the bottom of the cake and keeps them “lofty” and evenly distributed.
3. Mix the dry ingredients for the cake together with a whisk; melt the butter in a saucepan.
4. Combine the flour mixture with the melted butter until smooth; add the fruit mixture and stir well. Pour the batter into the prepared pan and cover tightly with aluminum foil.
5. Bake for 1 hour or until a tester comes out with only a very few moist crumbs on it. Pierce the top of the cake several times; brush on the remaining rum and let the cake absorb it.
6. Wrap tightly in plastic wrap, then in a double layer of foil. Store in the refrigerator at least 24 hours before slicing. Will keep for a week if it lasts that long.



# Italian Trifle

Simple heaven

Calories	Fat(g)	Carbs(g)	Protein(g)
253	12	35	3

Preparation Time (Minutes)	Cook Time (Minutes)	Number of Servings/Yield
25	30	10



## Ingredients:

### For the Pastry Cream:

- 1 quart of milk, not cream
- 1 teaspoon vanilla or the vanilla paste from 1 vanilla bean
- 1 3/4 cups sugar
- 1 dozen egg yolks, large ones
- 1/4 cup plain cornstarch

### For the Sponge Cake:

- 3/4 cup white sugar
- 6 eggs, large ones
- Zest of 1 medium orange

- 1/2 cup plus 2 tablespoons of cake flour (see “Make Your Own” hint below)
- 1/2 cup cornstarch, dry
- 1/4 teaspoon salt

*For the Marsala Syrup:*

- 1 cup marsala wine (or grape juice)
- 1/3 cup sugar

**Instructions:**

1. *Make the Pastry Cream:* Combine the vanilla paste, the vanilla bean and 3/4 cup of white sugar in a saucepan; bring to a simmer, stirring to dissolve all of the sugar. Remove from the heat, cover the pot and let stand for 1 hour. Discard the vanilla bean when the mixture has cooled. In a bowl, using a whisk, beat the cornstarch and egg yolks together; add the remaining cup of sugar and whisk again. Add 1 cup of the cooled milk, then add all the egg mixture back to the remaining milk; cook over slightly high heat, stirring constantly, for about 4 minutes or until thickening begins. Whisk and cook until the custard is very thick, about another 4 minutes. Put the custard in a heatproof bowl and let it cool; cover with plastic wrap by laying it directly on the pudding surface (this prevents a hard surface from forming). Chill for 3 hours or for overnight.
2. *Prepare the Sponge Cake:* Preheat the oven to 350 degrees; butter a 17x12-inch baking sheet and dust it with flour. Beat the eggs and sugar with a mixer whisk on high speed for 7 minutes; add in the orange zest. Mix the dry ingredients in a separate bowl with a whisk; fold into the beaten eggs gradually. Pour the batter into the prepared pan; smooth it out. Bake for 20 minutes until springy. Cool completely.
3. *Make the Marsala Syrup:* Combine the Marsala and sugar in a small saucepan; stir and simmer until sugar is dissolved. Cool completely.
4. *Assemble the trifle:* Turn the cake onto a countertop or work surface and cut into 3-inch pieces; save any scraps. In a large bowl, place a layer of cake squares; soak the cake with Marsala Syrup and top with 1-inch thickness of Pastry Cream. Repeat the layering until all the cake is used, ending with a layer of syrup. Cover with plastic wrap and refrigerate for 3 hours or for overnight. If desired, top the trifle with whipped cream and berries before serving.



# Cream Puffs with Chocolate

Fun to make and great to serve!

Calories	Fat(g)	Carbs(g)	Protein(g)
100	6	11	1

Preparation Time (Minutes)	Cook Time (Minutes)	Number of Servings/Yield
20	30	8



## Ingredients:

- 1/2 cup each: whole milk and water
- 1/2 cup butter
- 1/2 teaspoon salt
- 1 cup flour, all-purpose
- 3 eggs, large ones
- 2 1/4 cups cream, heavy variety
- 1/4 cup powdered sugar
- 1 1/2 teaspoons vanilla
- 6 ounces chocolate, bittersweet, chopped



## Instructions:

1. Preheat the oven to 400 degrees. Line two baking sheet with paper, or spray with oil.
2. Bring the milk, butter, salt and water to a boil; add the flour quickly and remove from the heat, stirring hard until the dough forms a mass (which should be shiny).
3. Pour the mixture into a mixing bowl and beat for 3 minutes on low until cooled; increase the beating speed to medium.
4. Add the eggs, one at a time, beating after each one; scrape down the sides as needed.
5. Either use a pastry bag or a heavy plastic bag; transfer the dough to it. If using a plastic bag, cut off 3/4-inch corner or place a 3/4-inch tip in the pastry bag. Pipe a mound of dough about 1 1/2-inches tall onto the baking sheet; you should have enough dough for 12 mounds.
6. Bake for 25 minutes until golden. Take from the oven and poke a hole into the side of each pastry. Return them to the oven and let them cool for 2 hours.
7. In a bowl, beat 1 1/2 cups of cream with the powdered sugar until very firm; add the vanilla and stir well. Cut off a “hat” on each of the puffs and fill with cream; put the hat back on and stack on a plate. Chill for 10 minutes to firm up the cream.
8. Heat the remaining cream, stirring to a boil; remove from the heat and stir in the butter and chocolate until melted. Drizzle a little of the chocolate sauce over the puffs; serve the remainder on the side.



# Pumpkin Lasagna

One of the best ever desserts!

Calories	Fat(g)	Carbs(g)	Protein(g)
291	10	13	31

Preparation Time (Minutes)	CHILL Time (Hours)	Number of Servings/Yield
20	4	10



## Ingredients:

### For the crust:

- 10 crushed graham crackers
- 1 melted stick of butter
- 1/2 cup sugar

### For the filling:

- 1/4 cup sugar
- 1 package (8 ounces) soft cream cheese
- 3 cups cream, heavy variety

- 2 cups of milk, or more as needed
- 3 packages (small ones) instant vanilla pudding
- 1 cup canned pumpkin puree (not pie filling)
- 2 teaspoons pumpkin pie spice (or apple pie spice)
- 1/2 cup caramel sauce, jarred
- 3 tablespoons powdered sugar

## Instructions:

1. *Make the crust:* Preheat the oven to 350 degrees. Mix the crust ingredients together well and press into the bottom of an 11x9-inch oven-safe glass dish; bake for 15 minutes and cool.
2. With an electric mixer, beat 1/4 cup of sugar and the cream cheese until fluffy, takes about 2 minutes. Gradually add in 2 cups of the heavy cream; beat until stiff peaks form, which takes about 5 minutes.
3. Beat the milk, pumpkin, spice and pudding mix in another bowl for about 3 minutes. If the mixture is too thick, add milk a little at the time until desired consistency is reached.
4. In yet another bowl, beat the remainder of the cream with the powdered sugar to form a whipped cream topping that forms soft peaks, takes about 4 minutes.
5. *Assemble the lasagna:* Pour 1/3 of the cream cheese mixture onto the cooked crust; top with 1/3 of the pumpkin fluff. Drizzle 2 tablespoons of caramel sauce over the fluff. Repeat twice more. Top the last pumpkin fluff layer with the whipped cream and drizzle it with the last of the caramel sauce. Chill for 4 hours before service.



# Egg Nog Cups

Decadent

Calories	Fat(g)	Carbs(g)	Protein(g)
287	13	38	4

Preparation Time (Minutes)	Cook Time (Minutes)	Number of Servings/Yield
15	20	24 cupcakes



## Ingredients:

### For the cupcakes:

- 1 package yellow cake mix (15 1/4 ounces)
- 1 1/2 cups ready-made egg nog
- 4 eggs, whole
- 1/4 cup melted butter
- 1 teaspoon nutmeg

### For the frosting:

- 1 cup ready-made eggnog
- 2 tablespoons flour, all-purpose
- 1/4 cup butter
- 1/4 cup good quality shortening
- 1 1/2 cups powdered sugar (or for less sweet, use 1 cup regular sugar)

## **Instructions:**

1. Preheat the oven to 350 degrees; line 24 muffin cups with paper liners.
2. Mix together the cake mix, 1 1/2 cups of the eggnog, egg, nutmeg and 1/4 cup of melted butter until smooth; pour the batter into the muff cups to 2/3 full. Bake for about 13 minutes, or until done.
3. In a saucepan, mix together 1 cup of eggnog and the flour; cook until mixture thickens pretty well, about 6 minutes. Remove from the heat and cool.
4. Beat the shortening, butter and the sugar together until fluffy, about 3 minutes. Gradually add the cooled flour/eggnog mixture; continue beating until a good spreading consistency is reached. Spread this frosting onto the cupcakes. Store them in a covered container to keep fresh.





# Kahlua Treats

Best of the best!!!

Calories	Fat(g)	Carbs(g)	Protein(g)
91	0	14	0

Preparation Time (Minutes)	Cook/Chill Time (Minutes)	Number of Servings/Yield
15	15 min//3 hours	18



## Ingredients:

- 1 cup chocolate chips, semisweet
- 1/4 cup butter, cut into cubes
- 1 egg yolk, beaten

- 3 tablespoons coffee liqueur (Kahlua)
- 2 tablespoons soft cream cheese
- 2/3 cup chopped fine pistachio or almond nuts

## **Instructions:**

1. Melt the chocolate chips and butter together in the top of a double boiler for 5 minutes. Stir 1 teaspoon of this mixture into the egg yolk, being careful not to cook the egg.
2. Stir the egg yolk into the remaining chocolate mixture in the double boiler, whisking hard and constantly. Cook for about 15 minutes or until the mixture reaches 160 degrees, continuing to whisk constantly.
3. Remove the mixture from the heat; stir in the liqueur and cream cheese until completely blended. Cool for 1 hour, covered, and then refrigerate for 1 hour or until the mixture is easily shaped into 1-inch balls.
4. Shape the truffles, roll them in the crushed nuts and return to the refrigerator in a covered container where they may be stored for up to 2 weeks.